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U. S. Department of Agriculture

HOUSEKEEPERS' CHAT

Thursday, June 29, 1932

(FOR BROADCAST USE ONLY)

Subject: "Time and Penny Savers." Information from the Bureau of Home Economics,
U. S. D. A.

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Almost every housekeeper makes useful discoveries as she goes about her daily jobs. Sometimes she discovers a handy idea that saves time and work. Sometimes she happens on an idea that saves expense. Maybe she saves only a few minutes here and there. Or maybe she saves only a penny or two in expense. But small savings mount up in time and mean considerable economy. Even penny savers may help relieve the strain on the family pocketbook. Nowadays we're all believers in thrifty housekeeping. None of us are above practicing even the smallest economies. None of us are above learning humble little ways to save which our neighbors have discovered.

Most housewives spend more of their waking hours in the kitchen than anywhere else in the house. So no wonder the kitchen is the source of many good economy discoveries. One of my friends recently discovered what a lot of time and trouble she could save by hanging up her kitchen utensils instead of keeping them in drawers or cupboards. This isn't a new idea. Shining copper pots and pans have been hanging in many peasant kitchens in Europe for generations. But my friend, like many other American housekeeper, had always had a notion that she must store everything possible out of sight in the kitchen. One day she realized that the kitchen was like any other workshop and needed its tools placed within easy reach. So now her saucepans and frying pans, her knives, can openers, egg beaters, her sieves and strainers and so on all have their own peg on her wall. If utensils must be massed together in drawers or on shelves, they are difficult to find and awkward to get out. Give each article its own spot on the wall. And hang it within arm's reach of the place where it is most often used. This will save your time and steps.

Shelves to fit the articles they hold--there's another time saving idea. Too wide a shelf makes searching for supplies a game of hide and seek. If possible plan your shelves to hold only a single row of articles. Then you can see each one. Shelves to hold large utensils will be deep and far apart, but shelves for dishes and supplies will be narrow and set close together.

And, speaking of saving time by being able to see your supplies, have you ever noticed how convenient glass containers are? Glass allows you to see at a glance the state of your supplies. Of course, such foods as bread crumbs need ventilation to keep from molding.

What kitchen utensil do you vote for as the best time saver? My neighbor always votes for her kitchen scissors. She says she wouldn't be without them. She uses them for trimming off pie crust around the pie plate, for shredding salad greens, for cutting up vegetables and preparing grapefruit and other fruits. Another friend thinks her meat grinder saves the most time. She uses that grinder for all sorts of things beside meat--for crumbing dry bread or crackers, for

mincing onions or raw carrots for salad, and for cheese. Many times the grinder will do the job of the hand grater or chopping bowl. The grinder gives uniform results and saves time, if the amounts of food are large enough to warrant washing it.

Maybe you never thought of adding a pair of pliers to your kitchen equipment. I have a friend who declares pliers are excellent for removing fruit jar rings and pulling hot dishes from the back of the oven. The stores are selling kitchen tongs for the same purpose. While we're mentioning handy equipment, let's not forget two handy racks that can lighten your kitchen jobs considerably. One is a wooden knife-rack to fasten on the wall above your work table. It holds your knives within convenient reach and keeps the blades in good condition. A rack to hold your kettle lids to keep them from slipping and sliding, you can place on the wall near the stove.

Now some economy ideas to help you with the routine job of household cleaning. My next-door neighbor has a scrap basket in each room in her house. She says these baskets save endless steps in cleaning and encourage each member of the family to do his own picking up. Another friend votes for mats placed at every outside door. She keeps them clean by frequent washing with the hose and she says they keep a good deal of dirt from getting in the house. Instead of bothering to line and reline your drawers with paper, why not paint the inside with smooth white paint? Then you can wash out the drawers whenever they need cleaning. Spaces on doors, on cupboards and on bureau or kitchen drawers that are likely to become soiled by much handling, you can keep clean by waxing. The dirt does not adhere easily to the polished surface, but when it does, this surface is easy to rub off.

The small son of the house can help make cleaning day easier for mother if he will fix a square board on small wheels or casters with a string to draw it. This will hold your scrub bucket as you draw it from place to place. Another home-made cleaning help is a cleaning kit--a basket or tray with a handle so that you can carry it on your arm. It will hold your cleaning brushes, your soap, your cleaning powder, dustcloths and wax or furniture polish.

Here are a couple of ideas to save ironing in warm weather. If you fold towels smoothly lengthwise after the last rinsing and run them through the wringer and hang them to dry in these folds, they will not need ironing. Another way out of ironing during the hot weather is suggested by a woman in Massachusetts. She finds that paper napkins are sometimes difficult for children to use and that their expense for a family throughout the summer mounts up considerably. But napkins of inexpensive Japanese cotton crepe, made by dividing one yard of cloth in quarters and fringing, she finds work well if she simply washes and shakes them out.

